

IN THE CLAIMS:

Please amend the claims to have the status and content indicated in the following listing of claims, wherein any cancellation of claims is made *without prejudice*.

Claims 1-22: (Canceled)

23. (Previously presented) A process for preparing an oil-in-water-emulsion having a composition including, in an amount sufficient to stabilize the emulsion, a collagen-like recombinant peptide, the collagen-like recombinant peptide comprising at least one GXY domain having a length of at least 5 consecutive GXY triplets, wherein X and Y each represents an amino acid, and wherein at least 20% of the amino acids of said recombinant collagen-like peptide are present in the form of consecutive GXY triplets.

24. (Canceled)

25. (Previously presented) A process for preparing an oil-in-water emulsion according to claim 23 further comprising combining the oil-in-water emulsion with one or more pharmaceutically suitable ingredients to provide a pharmaceutical product.

26. (Canceled)

27. (Previously presented) Process according to claim 23, wherein said recombinant collagen-like peptide is free of helix-structure.

28. (Previously presented) Process according to claim 23, wherein said recombinant collagen-like peptide has an isoelectric point at least 0.5 pH units removed from the pH of said oil-in-water emulsion.

29. (Previously presented) Process according to claim 23, wherein said recombinant collagen-like peptide has an isoelectric point of 4 or 10 or anywhere between 4 and 10.

30. (Previously presented) Process according to claim 23, wherein said recombinant

collagen-like peptide has a molecular weight of at least 2.5 kDa up to 100 kDa.

31. (Previously presented) Process according to claim 23, wherein said recombinant collagen-like peptide is homodisperse with regard to the molecular weight of the peptide.

32. (Previously presented) Process according to claim 23, wherein said recombinant collagen-like peptide further comprises non-recombinant collagen in a ratio of 99%-20% on weight basis of recombinant collagen-like peptide on the total weight of collagen-like peptide.

33. (Previously presented) Process according to claim 23, wherein said recombinant collagen-like peptide exhibits an amphiphilic structure, with at least one part of the molecule being polar due to the presence of a sufficient number of polar amino acid residues to render that part polar and the other part being apolar due to the presence of a sufficient number of apolar amino acid residues to render that part apolar and wherein said polar part contains at least 10 polar amino acids and said apolar part contains at least 10 apolar amino acids.

34. (Previously presented) Process according to claim 33, wherein the lengths of at least one polar part and of at least one apolar part are each at least 10% of the peptide backbone.

35. (Previously presented) Process according to claim 33, wherein the average transfer free energy per amino acid of at least one polar part is at least 0.3 kcal/mole lower than the average transfer free energy per amino acid of at least one apolar part.

36. (Previously presented) Process according to claim 23, wherein said oil-in-water emulsion exhibits a smaller initial droplet size than 500 nm at a temperature of 40°C or less and at pH=5.

37. (Previously presented) Process according to claim 36, wherein said oil-in-water emulsion exhibits a smaller increase in droplet size after 4 hours than 400 nm at a temperature of 40°C or less and at a pH=5.

38. (Previously presented) Process according to claim 23, wherein said recombinant collagen-like peptide is present in a concentration in the range from about 2 to about 100 g/l

solvent.

39. (Previously presented) Process according to claim 23, wherein said recombinant collagen-like peptide exhibits viscosity in the range of 0.005-8 mP when dissolved at a concentration of 6.6% in water at a temperature of 40°C.

40. (Previously presented) Process according to claim 23, wherein said recombinant collagen-like peptide does not exhibit gelation at a temperature below 30°C.

41. (Canceled)

42. (new) A pharmaceutical product prepared by the method according to claim 25.

43. (Canceled)

44. (Previously presented) In combination, an oil-in-water emulsion and a product ingredient, wherein the oil-in-water emulsion comprises a recombinant collagen-like peptide in an amount sufficient to act as a stabilizer of said emulsion and wherein said recombinant collagen-like peptide comprises at least one GXY domain having a length of at least 5 consecutive GXY triplets, wherein X and Y each represent an amino acid, and wherein at least 20% of the amino acids of said recombinant collagen-like peptide are present in the form of consecutive GXY triplets, and wherein the product ingredient comprises a nutritionally or pharmaceutically or cosmetically suitable ingredient.

45. (Previously presented) The combination according to claim 44, wherein said recombinant collagen-like peptide exhibits an amphiphilic structure, with at least one part of the molecule being polar due to the presence of a sufficient number of polar amino acid residues to render that part polar and the other part being apolar due to the presence of a sufficient number of apolar amino acid residues to render that part apolar.

46. (Previously presented) The combination according to claim 44, wherein said recombinant collagen-like peptide is present at a concentration in the range from about 2 to about 100 g/l

solvent.

47. (Previously presented) The combination according to claim 44, wherein said recombinant collagen-like peptide is free of hydroxyproline.

48. (Previously presented) The combination according to claim 44, wherein at least 5% of X and / or Y are proline.

49. (Previously presented) The combination according to claim 44, wherein between 10 and 33% of the amino acids of the GXY part of said recombinant collagen-like peptide are proline.

50. (new) A process for preparing an oil-in-water emulsion according to claim 23 further comprising combining the oil-in-water emulsion with one or more nutritionally suitable ingredients to provide a foodstuff.

51. (new) A process for preparing an oil-in-water emulsion according to claim 23 further comprising combining the oil-in-water emulsion with one or more cosmetically suitable ingredients to provide a cosmetic product.

52. (new) A foodstuff prepared by the method of claim 50.

53. (new) A cosmetic product prepared by the method of claim 51.